



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S13)

BHC 1107: FOOD AND BEVERAGE SERVICE THEORY

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2014

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the meaning of the following terms:
- i) Beverage (2 marks)
 - ii) Hors d'oeuvre (2 marks)
 - iii) Coffee (2 marks)
 - iv) Entremets (2 marks)
 - v) Accompaniment (2 marks)
- b) State **FOUR** features of:
- i) Table d'hôte menu (4 marks)
 - ii) A la carte menu (4 marks)
- c) Identify the appropriate covers for the following
- i) Curry (2 marks)
 - ii) Spaghetti (2 marks)
 - iii) Consommé (2 marks)

SECTION B (Answer any **TWO** questions) 40 Marks

QUESTION 2

Outline the procedure for the service of a three course meal with coffee to a seated guest. (20 marks)

QUESTION 3

Discuss the **FOUR** main methods of taking food and beverage orders. (20 marks)

QUESTION 4

Non-alcoholic beverages can mainly be classified as hot and cold. Discuss the **FIVE** main types of cold non-alcoholic beverages, giving examples in each case. (20 marks)

QUESTION 5

- a) Draw and label a food check after an order has been taken. (8 marks)
- b) Write a **SIX** course dinner menu for a mid-scale restaurant. (12 marks)